

Technical data sheet for

## GAS COOKTOPS 1200mm

RN8800G-B, RN8800G-CB, RN8800G-LS, RN8800G-RB,  
 RN8803G-B, RN8803G-CB, RN8803G-LS, RN8803G-RB,  
 RN8806G-B, RN8806G-CB, RN8806G-LS, RN8806G-RB,  
 RN8809G-B, RN8809G-CB, RN8809G-LS, RN8809G-RB



RN8800G-LS

### Overall Construction

#### COOKTOP

- Welded hob with 1.5mm 304 stainless steel bull nose
  - Splashback and side panels 1.2mm 304 stainless steel
  - Front panels 0.9mm 304 stainless steel
  - Aluminised steel internal construction
  - Cast iron 28MJ/hr open burners with forged brass cap
  - Vitreous enamelled cast iron potstands
  - Vitreous enamelled open burner spill covers
  - Cast iron simmer plates (optional extra)
  - 12mm thick mild steel griddle plate
  - 2.5mm 304 stainless steel griddle splash guards
  - Vitreous enamelled spill trays
- Griddle sections are standard on RH side. Available on LH side to order or by conversion.

#### BENCH MOUNT (SUPPLIED AS -B MODEL)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet
- Adjustable height 80mm – 105mm

#### CABINET BASE (SUPPLIED AS -CB MODEL)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet

#### LEG STAND (SUPPLIED AS -LS MODEL)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Shelf to top stainless steel backstop panel for convenience and rigidity
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design (no tools required)

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional Simmer plates
- 3 models of base unit
- 1 model of ventilated refrigeration base with drawer/door options
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

#### REFRIGERATED BASE (SUPPLIED AS -RB MODEL)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2° to +8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers and one door standard
- 100mm deep pan drawer capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

#### Controls

##### COOKTOP

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Variable high to low controls to griddles
- Griddles standard with pilot, flame failure and piezo ignition
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

##### REFRIGERATED BASE

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

#### Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Lift off burners heads and vitreous enamelled burner spill covers
- Vitreous enamelled spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

# Technical data sheet for GAS COOKTOPS 1200mm

**Waldorf®**  
800 SERIES

## Specifications

### Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section

### Gas power

RN8800G 224 MJ/hr, 62.2kW

RN8803G 188 MJ/hr, 52.2kW

RN8806G 152 MJ/hr, 42.2kW

RN8809G 116 MJ/hr, 32.2kW

### Griddle Plate

300mm Griddle cooking surface

292mm x 475mm, 1387cm<sup>2</sup>

600mm Griddle cooking surface

592mm x 475mm, 2812cm<sup>2</sup>

900mm Griddle cooking surface

892mm x 475mm, 4237cm<sup>2</sup>

### Gas connection

R 1/4 (BSP) male

130mm from RH side, 32mm from rear, and 655mm from floor

All units supplied with Natural and LP gas regulator

### REFRIGERATED BASE

#### Type

Ventilated system

#### Refrigerant

R134a (160grams)

#### Climate classification

T - tropical

#### Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E

3 pin 10A plug cordset fitted

### DIMENSIONS

#### Bench models

Width 1200mm

Depth 805mm

Height 315mm

Incl. splashback 530mm

#### All models (excluding Bench model)

Width 1200mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

### PACKING DATA

#### Bench and Leg Stand models

0.71m<sup>3</sup>

Width 1240mm

Depth 865mm

Height 665mm

#### Cabinet Base and Refrigerated Base models

1.37m<sup>3</sup>

Width 1240mm

Depth 865mm

Height 1255mm

### GAS TYPES

Available in Natural gas and LP gas

Please specify when ordering

Units supplied complete with gas type conversion kits

Other gas types on request

### OPTIONS AT EXTRA COST

Simmer plates (replaces Potstand)

Ribbed griddle plates

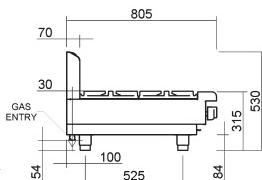
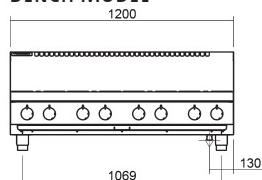
Joining caps

Castors

Plinth mounting

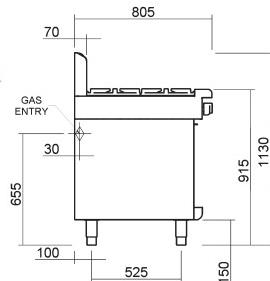
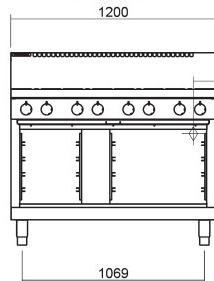
**RN8800G-B**

**BENCH MODEL**



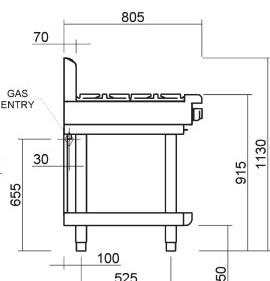
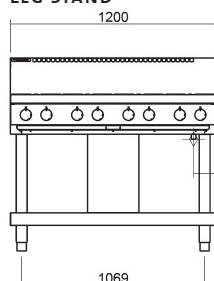
**RN8800G-CB**

**CABINET BASE**



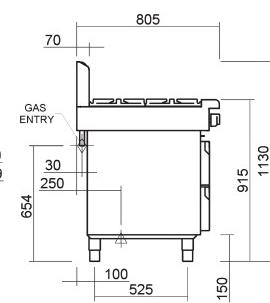
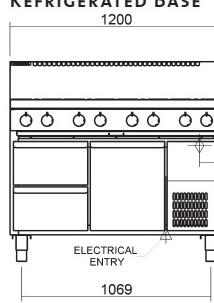
**RN8800G-LS**

**LEG STAND**

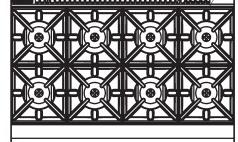


**RN8800G-RB**

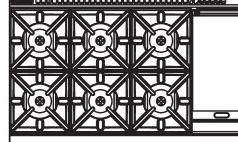
**REFRIGERATED BASE**



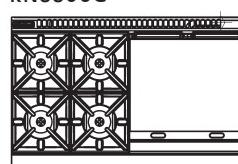
**RN8800G**



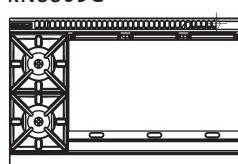
**RN8803G**



**RN8806G**



**RN8809G**



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